

(19) World Intellectual Property
Organization
International Bureau



(43) International Publication Date
17 February 2005 (17.02.2005)

PCT

(10) International Publication Number
WO 2005/014249 A2

- (51) International Patent Classification⁷: **B27K 7/00**
- (21) International Application Number: **PCT/PT2004/000021**
- (22) International Filing Date: **5 August 2004 (05.08.2004)**
- (25) Filing Language: **English**
- (26) Publication Language: **English**
- (30) Priority Data:
PT103 006 **7 August 2003 (07.08.2003)** **PT**
- (71) Applicant (*for all designated States except US*): **CHIP-CENTRO DE HIGIENIZAÇÃO POR ION-IZACÃO DE PRODUTOS, S.A. [PT/PT]**; Instituto Tecnológico e Nuclear, Estrada Nacional N°. 10, P-2686-953 Sacavém (PT).
- (72) Inventors; and
- (75) Inventors/Applicants (*for US only*): **DA COSTA CABRAL E GIL, Luis, Manuel [PT/PT]**; Rua D. Maria da Conceição Botelho, Lote B, N°. 28-5° Esq., P-2775-703 Carcavelos (PT). **PEREIRA, Carlos, Rodrigues [PT/PT]**; Praceta das Flores N°. 10-9° Direito, Alfragide, P-2720 Amadora (PT).
- (74) Agent: **PEREIRA DA CRUZ, Jorge, Afonso**; Rua Vitor Cordon N°14, P-1249-103 Lisboa (PT).
- (81) Designated States (*unless otherwise indicated, for every kind of national protection available*): AE, AG, AL, AM, AT, AU, AZ, BA, BB, BG, BR, BW, BY, BZ, CA, CH, CN, CO, CR, CU, CZ, DE, DK, DM, DZ, EC, EE, EG, ES, FI, GB, GD, GE, GH, GM, HR, HU, ID, IL, IN, IS, JP, KE, KG, KP, KR, KZ, LC, LK, LR, LS, LT, LU, LV, MA, MD, MG, MK, MN, MW, MX, MZ, NA, NI, NO, NZ, OM, PG, PH, PL, PT, RO, RU, SC, SD, SE, SG, SK, SL, SY, TJ, TM, TN, TR, TT, TZ, UA, UG, US, UZ, VC, VN, YU, ZA, ZM, ZW.
- (84) Designated States (*unless otherwise indicated, for every kind of regional protection available*): ARIPO (BW, GH, GM, KE, LS, MW, MZ, NA, SD, SL, SZ, TZ, UG, ZM, ZW), Eurasian (AM, AZ, BY, KG, KZ, MD, RU, TJ, TM), European (AT, BE, BG, CH, CY, CZ, DE, DK, EE, ES, FI, FR, GB, GR, HU, IE, IT, LU, MC, NL, PL, PT, RO, SE, SI, SK, TR), OAPI (BF, BJ, CF, CG, CI, CM, GA, GN, GQ, GW, ML, MR, NE, SN, TD, TG).
- Published:**
— *without international search report and to be republished upon receipt of that report*
- For two-letter codes and other abbreviations, refer to the "Guidance Notes on Codes and Abbreviations" appearing at the beginning of each regular issue of the PCT Gazette.*

(54) Title: **PROCESS FOR ELIMINATING/REDUCING COMPOUNDS WITH A MUSTY TASTE/ODOUR IN MATERIALS THAT ARE TO COME INTO CONTACT WITH FOODSTUFFS AND IN FOODS OR DRINKS**

(57) Abstract: The present invention relates to a method for eliminating/reducing compounds that have a musty taste/odour in materials that are to come into contact with foodstuffs and in foods or drinks, based on the reduction/elimination of TCA (2, 4, 6-trichloranisole) in materials that are to come into contact with foodstuffs and in foods or drinks, in particular cork stoppers. The present invention also relates to the products treated with this method. The method of the invention is based on the irradiation with gamma rays of the abovementioned products with an intensity and duration (radiation dose) that causes the molecular degradation of the TCA molecule, thus eliminating or reducing this compound to a level below the detection limit for consumers.

WO 2005/014249 A2